

# the icing on the cake

**These recipes makes enough icing for 12 standard size cupcakes or 18 - 24 mini cupcakes.**

## Glacé icing

**250-350g icing sugar**

**2-4 tbsp water**

**Food colouring**

1. Sift the icing sugar into a bowl and beat in the water one tablespoon at a time.

Add more or less water to change consistency of icing.

2. Add food colouring to the icing.
3. Decorate your cakes. Easy peasy!

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## Buttercream

**175g butter, softened**

**350g icing sugar**

**3 tbsp boiling water**

**Few drops of vanilla extract**

**(4 tbsp of cocoa for chocolate buttercream)**

1. Beat the butter in a bowl.
2. Add the icing sugar, boiling water and vanilla extract, and beat until the icing is smooth. If making chocolate buttercream, also beat in the cocoa powder.



**Buttercream is best made just before it is going to be used, but if you do need to make it in advance, press a sheet of cling film against the surface of the icing and cover the bowl in a damp cloth. This will prevent the icing from crusting.**